

THE HOUSEHOLD.

The Dining Room and Its Furnishings.
Cleaning Delicate Fabrics—Pineapple
Pudding.

The foreign custom of lingering two or three hours over dinner is practically unknown in this country, except at dinner parties, and even then most of the guests seem to feel stiff and bored. It ought to be pleasant for a family to linger at the table. Such companionship of near kinsmen should be a goodly and pleasant thing. It is only at mealtimes, probably, that the members of the household come together. Sometimes the children scarcely know their parents, especially their father, because they seldom meet except at dinner, and dinner is regarded as serving no purpose except the consumption of the needed quantum of food. This is one reason urged by the Puritan for making more of the dining room. Following are some of the opinions expressed on the subject:

To make it an attractive place, rather than a mere feeding box, it should be as large as possible—as large, if you are building a house, as you can afford to make it. It should be cheerful and airy, with a high ceiling. For its decorations a dark Indian red as the predominant tone will be found as rich and pleasing as any color. The depth of the shade should, of course, be governed by the amount of light in the apartment. A Japanese pressed paper in red and bronze is probably the richest and most effective wall hanging that can be obtained for a modest outlay.

The dining table is the central and most important article of furniture. The round table is in every way preferable to the oblong affair, which somehow is always reminiscent of boarding houses and military barracks. It is more sociable and lends itself admirably to decoration, while it may, if desired, be made long and narrow by the interpolation of leaves. A more artistic way of increasing its circumference is to have a false top of large dimension made to fit securely over it. Armchairs for every one at table are now in vogue. They certainly are a great luxury and do away with that temptation which so often comes to one to rest one's arms upon the table.

Cleaning Delicate Fabrics.

For all articles which are too delicate to bear the most careful application of water the home worker may expect perfect success from gasoline. This liquid is inflammable, but there is no danger if it is used with reasonable care. Never use it in a room where there is an open fire or a light—a shady spot out of doors is best. Common gasoline is best, and the odor entirely disappears after a few hours' airing. Use an earthen dish, pour in enough gasoline to cover the article to be cleaned and press and rinse with little rubbing. The dirt comes out very easily, but badly soiled articles may have two baths. Hang in the air for five or six hours and the pieces will look like new. Pour off the gasoline carefully, leaving the soiled residue, and it may be used over and over. This is a perfect cleaning process for ribbons, laces, artificial flowers, feathers, gloves, satin and light colored slippers, delicate neckwear and numberless articles, will not injure the most delicate color or texture, nor leave any odor if properly aired. Lace, net or silk dresses may be successfully washed without ripping apart or removing trimming. A little experience in using gasoline would be worth dollars to every housewife and to every woman of moderate means who wishes to dress well, says a writer in Good Housekeeping, who describes the process.

The Sleep Inducing Bath.

In directions for nursing the sick a writer in The Ladies' Home Journal says: Frequent bathing brings great refreshment and acts both as cure and antidote for feverish conditions. The water should be tepid for face and hands and warmer for the rest of the body. The patient should be uncovered but a little time and allowed to make no exertion himself.

A footbath may be given under the clothes to one lying in bed, and often proves soothing and induces sleep when all else fails. Lying on the back, the knees are bent and the feet immersed up to the ankles. To dry them a towel is held above the foot and the feet are received in its folds as the tub is withdrawn.

To Make Grape Catchup.

Here is one of many recipes for the making of grape catchup: Get 7 pounds of grapes. Pick them off the stems, wash them, put them in a stone jar and set the jar over the fire in a deep pot of boiling water. Let the grapes cook in this manner for an hour in order to loosen the seeds. Remove from the fire and strain through a sieve, being careful that all the pulp goes through. Then add a pint of good cider vinegar, 3½ pounds of sugar and a teaspoonful each of cinnamon and cloves. Return to the fire and cook until thick.

Pineapple Pudding.

Mix to a cream one-fourth cupful of butter and half a cupful of sugar. Then stir in a small pineapple, grated and all hard parts rejected. Next stir in 4 well beaten eggs and a large cupful of cream or milk. Mix all well together and bake for half an hour in a moderate oven. Eat cold, with cherry sauce. Quinces (about 6) may be grated and used in the same way, and, when their flavor is liked, make a very delicious pudding.

Apple Floet.

Peel, core and cook a dozen tart apples. When they can be pierced with a straw, beat them smooth with an egg beater, sweeten to taste, add the well beaten white of an egg to each teaspoonful of apple and flavor with nutmeg. Put in a flat dish and serve cold, dotted with bits of currant jelly.

LADIES' COLUMN.

PRESERVED FRUITS, AND RECEIPTS.

GRAPE JELLY.—Add half a pint of water to each quart of grapes. Boil until the seeds separate, when bruised with a spoon. Strain through a flannel bag without hard pressure. Put in a long pan one cup of sugar for each cup of juice. Set in the oven four minutes; add the sugar to the juice and boil ten minutes. Skim, and turn into tumblers and set in the sun. When "set," cover with paraffine paper and put in a cool, dry place.

Another good rule was sent from California, the land of grapes, which gives more exact measures.

GRAPE JELLY, No. 2.—To every eight pounds of fruit, take a coffee-cupful of water; put them into a porcelain-lined kettle and boil until quite soft; strain through a cloth strainer; measure the juice; measure and set aside an equal quantity of granulated sugar; then boil the juice half an hour; add the sugar, and let it boil five or eight minutes longer. All jellies to be good, such have nearly all the boiling done before adding the sugar, and fruit that is only partially ripe makes the prettiest colored jellies.

APPLE JELLY.—Wipe and slice good fair apples; use skins, seeds and all; cook them soft in cider enough to cover them; strain through a cloth laid in a sieve; add one pound of sugar to one pint of juice and boil a few minutes.

GRAPE JAM.—Separate the skin and pulp, boil the pulp sufficiently to rub through a sieve all but the skins; to this add the skin and to every pound add three-fourths of a pound of sugar. Boil until well cooked taking care that it does not burn.

PICKLED BLUEBERRIES.—Twelve pounds of berries, one quart of vinegar and three pounds of good brown sugar; make a syrup of the vinegar and sugar, put in the berries and boil them twenty-five minutes.

CURRENT JELLY FOR MEATS.—Heat the currants and strain off the juice; boil it slowly for fifteen minutes; add one-half the weight of it in sugar, and boil eight minutes longer and pour out. A little of this spread on hot beefsteak or served with roast pork, veal, or lamb is very good. Thin slices laid over puddings, with sweet frostings, make an attractive garnish.

PICKLED ONIONS.—Take one-half peck of onions, peel and put in about one cup of salt, and pour over enough boiling water to cover the onions. Let stand over night, drain, and do the same for three nights. Then cover with cold, sharp vinegar and spice, using whole spice. Let them stand a week before using. They are cooked enough by the applications of the boiling water.

RICE WAFFLES.—One cup of boiled rice, one pint of milk, two eggs, one scant tablespoonful of Cottolene, one-half teaspoonful of soda, one teaspoonful cream tartar. Flour for thin batter, to bake in waffle-irons.

COOKIES.—Take one cup of sugar, one egg, one-half cup of butter, four tablespoonfuls of sweet milk, one and a half teaspoonful of vanilla and enough flour to roll fairly well. Roll this very thin and cut into fancy shapes with a cookie cutter. Bake a light brown.

EGG ROLLS.—Two eggs, well beaten, one small teacup milk, one tablespoonful lard or melted butter, two teaspoonfuls Cleveland's Superior Baking Powder, and enough flour to make stiff as biscuit. Roll out, cut the desired size and bake in hot oven.

OATMEAL CRACKERS.—Take three cups of oatmeal, three cups of flour, a little salt, two eggs, one cup of brown sugar, two teaspoonfuls of yeast powder, one piece of butter the size of an egg and milk enough to moisten it. Roll very thin and bake in a quick oven.

OLD-FASHIONED GRIDDLE MUFFINS.—One quart of flour, one quart of milk, warmed; one tablespoonful of Cottolene, four eggs, well beaten; one-half teacup of yeast, pinch of salt. Beat all well together, and, when very light, pour into muffin rings and bake on the griddle over a strong coal fire.

DANISH PUDDING.—Put two-thirds of a cup of sugar in a saucepan, stir constantly on top of a hot range until melted and about the color of maple syrup. Pour the syrup into small battered molds. Beat three eggs slightly, add two teaspoonfuls of sugar and one spoonful of salt and then add slowly a pint of scalded milk. Fill the molds and bake in a pan of hot water until the custard is firm. Cool and turn out.

A great surprise is in store for those who will go to-day and get a package of Grain-O. It takes the place of coffee at about ½ the cost. It is a food drink, full of health, and can be given to the children as well as the adult with great benefit. It is made of pure grains and looks and tastes like the finest grades of Mocha or Java coffee. It satisfies everyone. A cup of Grain-O is better for the system than a tonic, because its benefit is permanent. What coffee breaks down Grain-O builds up. Ask your grocer for Grain-O. 15c and 25c.

REFLECTIONS OF A BACHELOR.

The only people that know much they don't tell are editors and milkmen.

The longer a man is married the less room he finds for his clothes in any of the closets.

A woman knows just about as much about politics as a man does about when to leave off his winter underclothes.

As soon as a woman gets an idea that she is the intellectual equal of man her husband begins to get along with picked up dinners.

The man who kicks the hardest about the way the city cleans the streets is the same small boy that always used to walk in the gutter.

The best thing about some men is—their stories their wives tell.

No man of good character wants to thoroughly understand two women.

When it's himself, a man says he has accepted a position; when it's about another man, he says he's found a job.

After a woman has heard hard stories about a man she always wonders how he can go around so without a look of shame on his face.

There are two kinds of women—those that think it is nicer to kiss a lot of men once, and those that think it is nicer to kiss one man lots of times.

When a woman tells a story to company about a man whose hand trembled and he began to cry, she generally says it quivered like an aspen leaf, and his eyes grew moist.

The "Bicycle's Best Friend" is a familiar name for DeWitt's Witch Hazel Salve, always ready for emergencies. While a specific for piles, it also instantly relieves and cures cuts, bruises, salt rheum, eczema and all affections of the skin. It never fails. H. C. Pierce, Barton; H. S. Webster, Barton Landing; G. W. Russell, Irasburgh; R. E. French, Glover.

Once Professor Sylvester purchased a new pair of trousers and wore them to the university. His wife, who was well aware of his absent-minded habits, knew nothing of the purchase. An hour or so after Professor Sylvester's arrival at the university his wife was seen rushing down the street with a package under her arm.

Meeting one of the professors, she inquired hastily and anxiously, "Have you seen Professor Sylvester?"

"Yes," said the astonished professor.

"Well, is he all right—is everything all right?" asked his anxious spouse.

"My dear madam," said the professor, "calm yourself. Your husband is perfectly well. I saw him but a moment ago."

"But I mean," said the almost frenzied woman, "did you notice anything peculiar about him? Did he look as he ought to look? Oh, did he—did he—"

Just then Professor Sylvester strolled around the corner with the new trousers on, to the intense relief of both his wife and the other professor.

Moments are useless if trifled away; and they are dangerously wasted if consumed by delay in cases where One Minute Cough Cure would bring immediate relief. H. C. Pierce, Barton; H. S. Webster, Barton Landing; G. W. Russell, Irasburgh; R. E. French, Glover.

A clergyman was very anxious to introduce some hymn books into the church, and arranged with the clerk that the latter was to give out the notice immediately after the sermon. The clerk, however, had a notice of his own to give out with reference to the baptism of infants. Accordingly, at the close of the sermon he arose and announced that "All those who have children whom they wish to have baptized, please send their names at once to the clerk." The clergyman, who was stone deaf, assumed that the clerk was giving out the hymn-book notice, and immediately arose and said, "And I should say for the benefit of those who haven't any, that they may be obtained at the vestry any day from three to four o'clock; the ordinary little ones at one shilling each, and special ones with red backs at one shilling and fourpence."

No man or woman can enjoy life or accomplish much in this world while suffering from a torpid liver. DeWitt's Little Early Risers, the pills that cleanse that organ, quickly. H. C. Pierce, Barton; H. S. Webster, Barton Landing; G. W. Russell, Irasburgh; R. E. French, Glover.

The glut in the bean market is over and prices are booming. There is much damaged hay in the country. The heavy rainfall in July did it. The average condition of pastures has continued high throughout the country. Stock sheep are reported to be in great demand, feeders competing with butchers for the flocks. Dealers report a better trade this year in buggies and light carriages, of the cheaper grades, particularly. Later advices confirm the opinion expressed last month that the potato crop is light. Prices are maintained and may go higher.

Hog butter exports have decreased, and genuine dairy products have gone abroad in increased quantities, and prices are better and prospects brighter for dairymen.

HOOD'S PILLS cure Liver Ills, Biliousness, Indigestion, Headache. Easy to take, easy to operate. 25c.

CURRENT MISCELLANY.

A paper made up from the journals of the late E. J. Glave, who died after crossing Africa a couple of years ago, appears in The Century under the title of "Cruciality in the Congo Free State." Mr. Glave says:

Mr. Harvey heard from Clarke, who is at Lake Matumbi, that the state soldiers have been in the vicinity of his station recently, fighting and taking prisoners, and he himself has seen several men with bunches of hands signifying their individual kill. These I presume they must produce to prove their success. Among the hands were those of men and women and also those of little children. The missionaries are so much at the mercy of the state that they do not report these barbaric happenings to the people at home. I have previously heard of hands, among them children's, being brought to the stations, but I was not satisfied of the truth of the former information as of the reports received just now by Mr. Harvey from Clarke. Much of this sort of thing is going on at the equator station. The methods employed are not necessary. Years ago, when I was on duty at the equator without soldiers, I never had any difficulty in getting what men I needed, nor did any other station in the old humane days. The stations and the boats then had no difficulty in finding men or labor, nor will the Belgians if they introduce more reasonable methods.

The Lost Gaioloch.

The Rev. Dr. R. E. Horton, writing in a London Sunday paper, tells about a lady of his party losing one of her gaioloches while climbing about the shores of a Norwegian fiord. "We could not find it," said he, "and with woeful circumstances we had to give it up and start on our three mile row along the fiord to the hotel. In the afternoon, the idea came to me: 'And why not ask our gracious Father for guidance in this trifling as well as for all the weightier things which we are constantly committing to his care? If the hairs of our head are all numbered, why not also the shoes of our feet?' I therefore asked him that we might recover this lost gaioloch. And then I proposed that we should row back to the place. When we reached the end of the fiord and had lashed the boat to the shore, I sprang on the rocks and went, I know not how or why, to one spot, not far from the water, a spot which I should have said we had searched again and again in the morning, and there lay the shoe before my eyes, obvious, as if it had fallen from heaven."

Why Food Is Cooked.

Speaking of cooking in its relation to health, The Home Doctor says: "Food is cooked to render it more agreeable to sense of taste and smell. Cooking develops flavors and odors not present in the raw state, and it facilitates the process of mastication. Some foods are tough and hard and can neither be finely divided nor well mixed with saliva. Again, it is often desirable that the food be chemically changed. Thus some foods or portions of them are absolutely indigestible in the uncooked state. A fourth reason for cooking food is that the warmth which is thus imparted promotes digestion by causing an increased flow of blood to the digestive apparatus, and hence a more copious secretion of the digestive fluids. Finally, cooking destroys any parasites that may be present in the food. Of these trichinae in pork and the sceler or encysted head of the tapeworm in what is known as mealy beef are the most common."

"Old Missus Ouida."

Old Missus Ouida recommends that the United States be permanently submerged in the oceans. This reminds me of an incident told in my hearing by the late Mrs. John Bigelow. She called on Ouida and sent up her card. Presently she heard the voice of the authoress above stairs exclaiming very loudly, "Tell her I will not see any Americans." Upon which Mrs. B. lifted up her voice and replied, "You ought to, for they are the only people who read your nasty books." Ouida had her up at once, and they held an amiable interview. It seems, then, that Ouida has good reason for recommending the immersion of the United States.—Philistine.

The Lightest Known Solid.

The lightest known solid is said to be the pith of the sunflower, with a specific gravity of .028, or about one-eighth that of cork. The sunflower is extensively cultivated in central Russia, and various uses are served by its different parts, the recent discovery of the lightness of the pith essentially increasing the commercial value of the plant. For life saving appliances at sea cork has a buoyancy of 1 to 5, while with the sunflower pith 1 to 35 is attained. About 800 cubic inches of it would weigh as much as one cubic inch of iridium, the heaviest metal.—American Machinist.

Gambling In Burma.

Gambling is universal in Burma, and on market days respectable looking men may be seen seated in a booth or some other shelter selling tickets from little books for the lottery of the "36 animals," a diagram of which hangs behind him to assist the investor in making his choice. In a central spot is a tall bamboo, from the top of which dangles a small box containing the name of the winning animal for the day. This is hauled down at a certain hour and the winners declared.—"Wandering In Burma," by G. W. Bird.

Glass Houses.

Glass houses of a very substantial kind can now be built. Silesian glass-makers are turning out glass bricks for all sorts of building purposes, claiming for them such advantages as variety of shape, free transmission of light, strength, cheapness and general adaptability. When complete diffusion of light is needed, as in factories, conservatories, courtyards, etc., they are specially suitable.

PROSPERITY.

The Bright Side of Life as Indicated by Bountiful Wheat and Cotton.

The Dark Side as Shown by the Increase of Disease.—Dr. Greene's Nervura a Nation Saver.



Seven hundred million dollars increase in the value of America's wheat and cotton crops. Half as many millions more added to the value of American railway securities. Over a billion dollars distributed among the people of this prosperous country. Such is the record of the season of 1897. This is the bright side.

What about the dark side? Seventy-five million people.

Five million men and ten million women suffering from exhaustion incident to the strain of the past ten years. Fifteen million children weaker than their ancestors and worse equipped for the increasing severity of the battle of life.

Nerves! Nerves! Nerves! Distracted nerves and weakened vitiated blood make up the most serious problem which this country must solve. Scientists rather than soldiers are needed to save the nation.

Dr. GREENE'S NERVURA

For the Nerves and Blood.

The scientist who is now doing most for his fellow-men is Dr. Greene, the distinguished specialist who discovered Dr. Greene's Nervura remedy for the nerves and blood. The overwork and over-



anxiety peculiar to American life are a severe drain upon the vital forces. It is this drain which Dr. Greene's Nervura counteracts. Shattered nerves are strengthened, weakened blood is vitalized, and the whole physical and mental system restored to its original power and activity. Nervous prostration and morbid susceptibility to excitement are removed by this great remedy, together with such symptoms as melancholia, sleeplessness, irritability, nervous dyspepsia and headaches.

If you do not fully understand your case, call upon or write to Dr. Greene at his office, 21 Temple Place, Boston, Mass. Consultation is entirely free, personally or by letter.

WOOL CARDING !!

With an experience of 25 years, 22 in Barton in carding, I WILL WARRANT MY WORK AS GOOD AS MADE.

PRICES.

Carding, 7 cts; 4 carding and 4 greasing, 8 cts. Washing, Carding and Greasing, 11 cts. Season closes Dec. 1st; no wool washed after Oct. 15. Have made arrangements so that wool left at.

E. T. Seaver's Store, North Troy. A. F. Benjamin's Hardware Store, Newport. E. L. Gaskill's Store, West Burke. Geo. Brackett's Store, West Charleston, will be carded and returned at same price. MARK YOUR BUNDLES PLAINLY.

Large Stock Barton Pants & Vests. Hand spun Yarns in White and Colors, Ladies' or Gents' Socks, Hand Spun and Knit Stockings and Mittens, &c.

H. C. Gay Barton Woolen Mill. 24th cow

MONUMENTS.

Hardwick, Barre, Quincy and Scotch Granites and Marble.

Made and shipped direct from quarries. To secure the latest designs, the best of work and low prices, write to

H. R. Mack, Hardwick, Vt.

September 27, 1897.

Twenty monuments in stock, ready for delivery at greatly reduced prices.

Abigail M. Holloway's Will.

STATE OF VERMONT, ORLEANS DISTRICT ss. In Probate Court, held at Newport in said district, on the 21st day of September, A. D. 1897.

An instrument purporting to be the last will and testament of Abigail M. Holloway, late of Glover, in said district, deceased, being presented to the Court by E. L. Stanton, the executor therein named, for probate. It is ordered by said Court, that all persons concerned therein be notified to appear at a session of said Court to be held at the B. F. D. Carpenter's office at Barton Landing, on the 15th day of October, A. D. 1897, and show cause, if any they may have, against the probate of said will; for which purpose it is further ordered, that a copy of the record of this order be published three weeks successively in the Orleans County Monitor, printed at Barton, Vt., previous to said time appointed for hearing.

By the Court, Attest. R. W. SPEAR, Register.

39-51

COMMISSIONERS' NOTICE.

Estate of Fred W. Phillips.

The undersigned, having been appointed by the Hon. Probate Court for the District of Orleans, Commissioners, to receive, examine and adjust all claims and demands of all persons against the estate of Fred W. Phillips, late of Irasburgh in said District, deceased, and all claims exhibited in offset thereto, hereby give notice that we will meet for the purposes aforesaid, at the Hotel in Irasburgh, on the 12th day of October, and 25th day of February next, from 1 o'clock, p. m. until 5 o'clock, p. m., each of said days, and that 15 months from the 30th day of August, A. D. 1897, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Irasburgh, Vt., this 14th day of September, A. D. 1897.

GEO. B. H. WATSON, Commissioners. 649 E. A. HOLLAND, 39-52

NOTICE.

Notice is hereby given that all bonds of the date of June 1, 1890, outstanding against the town of Greensboro, must be presented at the Caledonia National Bank of Danville, Vt., or at the Blackstone National Bank of Boston, Mass., on or before October 20, 1897, as said bonds will not draw interest after that date. G. M. OUTHBERTSON, Town Treasurer.

Greensboro, Vt., 8-p. 27, 1897.

The Firm, Morris Beifeld & Co.,

of New York City, Wholesale Manufacturers of Ladies', Misses' and Children's Fall and Winter Jackets, Capes, Ulsters and Dress Skirts, have given me the exclusive sale in this vicinity of their entire line, comprising over 150 different styles of garments, furnishing me with cuts of each garment, together with samples of the material used for same.

This is no Fire Sale, or Mark Down of Shop-worn Goods, but their regular stock, made in their own factory, all of latest style, and well made, with prices ranging from \$3.00 to \$27.00 according to quality of material selected.

-- Remember, --

No retail dealer, even in the large city stores, could afford to carry in stock so large an assortment. Please call and examine this line before buying elsewhere.

Robert E. French, Glover, Vt.

NEW GOODS!

NEW GOODS!

Have been in Boston recently. Have selected goods we hope will be pleasing and profitable to our customers. It will be difficult to enumerate all the bargains we have in store for you; but each one of you are especially invited to examine our selections.

E. A. Miller, Barton Landing.